

# Valentine's Dinner Menu

Blackberry Champagne Cocktail or Glass of House Champagne

## 1<sup>st</sup> Course Selection

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Tomato Basil Soup with toasted garlic crouton  
Zinfandel Poached Pear, Goat Cheese, Pecans, Baby Greens  
Traditional Caesar Salad  
Baby Greens, Tomato Confit, White Balsamic Vinaigrette  
Moules Marniere  
Garlic Rosemary Crusted Baby Lamb Chops, Sautéed Spinach and Niçoise Olive Garnish  
Assortment of Garlic Rubbed Crostini  
Duck Leg Confit  
Spice Crusted Pan Seared Ahi Tuna  
French Cheese Plate, Grapes, Strawberries, Handmade Toasts, Water Crackers

## 2<sup>nd</sup> Course Selection

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Grilled New Zealand Lamb Chops, Rosemary Garlic Crust, Potato Celeriac Puree, Sautéed Asparagus  
Center Cut Pork Chops, Calvados Reduction, Potato Celeriac Puree, Sautéed Asparagus  
Steak Frites, Pan seared Terres Major with red wine pan jus. Served with pommes frites and baby greens with vinaigrette  
Chicken Paillard, Thinly pounded breast of chicken sautéed with white wine, lemon and capers.  
Penne Marseille, Spicy red sauce with shrimp, scallops, calamari and mussels  
Tilapia Grenobloise, sautéed with lemon, butter, herbed croutons and capers. Served with crispy fingerling potatoes & arugula

## 3<sup>rd</sup> Course Selection

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Caramel Pecan Bread Pudding  
Old Fashioned Carrot Cake  
Dark Chocolate Cake with Kahlua Cream Frosting  
Warm Chocolate Praline Cake  
Crème Brulee with Blackberries  
Mini Old Fashioned Home Made Red Velvet Cake (Serves Two) with Pink Frosting

\$39.95 per person plus tax and gratuity 5:00 – 10:00 PM

\$50 more per couple for a chance to win a trip to Paris and a Le Cordon Blue Experience to benefit Frisco Family Services

[Details](#)

Menu selections available in the bar and cocktail area a la carte

Call 214-705-7775 for Reservations